



High Tea

GRAND HOTEL

...THE GRAND LIFE, SERVED GENEROUSLY

Grand
HALL



The South resounds with a certain splendid kind of hospitality envied the world over. Among its hallmarks are genuine warmth and “gracious plenty”—every kindness, shared in abundance. Tracing back to rural roots, Southern Hospitality arose from the custom of being neighborly, welcoming nearby farmers’ families as you would your own, and providing them a tonic from the hard day’s work. Gatherings, whether big or small, were cherished—and as such, visits were never rushed, food was prepared as a gift, and hosts were always particularly warm, sweet, and welcoming. This exceptional service tradition lives on at the Grand Hotel—from initial greeting to final goodbyes, genuine courtesy reigns.

Southern Hospitality



The Grand Hotel, the Queen of Southern Resorts, has always cherished its rich and storied traditions which has been etched into the hearts and souls of our returning guests and our long time associates. With each day that we are given, new traditions are formed to help ensure that our legacy lives on.

The Grand Hall's massive wooden beams and ornate wrought iron has been the host of many of these new and old traditions. The room, along with the fireplace in the lobby, was constructed in 1941.

Please enjoy what is sure to be one of the most indelible Grand Traditions-High Tea in the Grand Hall.

A Grand Tradition



Timeless Tea Menu

Savory Bites

*country ham-sourdough, coriander honey, Georgia olive oil
fresh cucumber-early pickled Chilton county peaches, ginger crema
Belgian endive scoop-crab and radish salad, mint
hot smoked salmon-challah toast, candied yuzu skin, shaved fennel*

Scones and Accompaniments

*traditional and seasonal scones
coriander honey, strawberry jam, butter, clotted cream*

Sweets

*strawberry satsuma petit four
milk chocolate macaron*

\$32.95 Per Person



Charming Children's Tea Menu

Savory Bites

turkey and cheese on white
peanut butter and jelly on white

Scones and Accompaniments

traditional scone
nutella

Sweet

strawberry satsuma petit four

\$17.00 Per Person



Personal note from the J'Enway Tea Master to you:

I truly believe tea touches all our lives. In the moments the rain is pouring outside your door step, in the moments you share desserts at your favorite aunt's house, with cookies after your first day at a new job, on your drive to search for your new home, chilled during a hot summers afternoon, at the table of a loved one speaking of their cancer, the lazy morning you wake up in a new country, and in the moment you first realize how truly wonderful this day is.

Tea starts us off, meets us in the middle, and dances us through to the end.

"May all your days be filled with health, happiness, love, laughter, and the simplest pleasures life has to offer, like a beautiful cup of tea. Thank you for allowing us to share in your life's wondrous moments."

-Lisa Marie J'Enway, Tea Master & owner of J'Enway Tea



Our Teas

<i>Ginger Peach Loose</i>	<i>fresh peach notes, zesty hint of ginger</i>
<i>Japanese Green Sencha Loose or Sachet</i>	<i>fresh, light tannins, grassy, vegetable notes for a easy, healthy delicate cup</i>
<i>Hibiscus Energy Loose or Sachet</i>	<i>tart, citrusy and a drop of sweet. whole leaf guayusa, hibiscus, goji berries & yerbe mate to name a few- naturally caffeinated.</i>
<i>Lady Blue Early Grey Loose or Sachet</i>	<i>full bodied black tea, bergamot, lavender, very light vanilla under notes.</i>
<i>The Grand Black Loose or Sachet</i>	<i>black tea in Grand Style</i>

<i>Bourbon Vanilla Rooibos Loose or Sachet</i>	<i>naturally caffeine-free red roasted rooibos, light vanilla finish</i>
<i>Citrus Chamomile Loose or Sachet</i>	<i>soothing chamomile flowers with subtle hints of sweet orange and tangy lemon</i>
<i>White Strawberry Loose or Sachet</i>	<i>mouthwatering tart notes of the berries, smooth floral white tea, creamy finish</i>
<i>Moroccan Mint Loose or Sachet</i>	<i>crisp refreshing mint flavor, grassy green tea backdrop</i>



Enhancements

The Queens Elixir-\$12

*Blueberry Herb infused simple syrup,
Lavender Sprig, Champagne*

Mimosa-\$9

Kir Royale-\$9

Full wine list and cocktails are available